



# Foodborne Diseases Active Surveillance Network (FoodNet)

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#### What is FoodNet?

- Foodborne Diseases Active Surveillance Network
- Established in 1996
- Principal foodborne disease component of Emerging Infections Program
- CDC, USDA-FSIS, FDA, and 10 participating state health departments



45 million (~15% of U.S. population)

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## FoodNet Objectives

- Determine the burden of foodborne illness in the United States
- Monitor trends in the burden of specific foodborne illness over time
- 3. Attribute the burden of foodborne illness to specific foods and settings
- 4. Develop and assess interventions to reduce the burden of foodborne illness

#### FoodNet Surveillance

- Active surveillance for laboratory-confirmed infections at >650 clinical laboratories
  - Salmonella, Shigella, Campylobacter, Shiga-toxin producing E. coli, Listeria monocytogenes, Yersinia enterocolitica, Vibrio, Cryptosporidium and Cyclospora
  - Since 2004, data on outbreak-associated infections
- Active surveillance for hemolytic uremic syndrome among pediatric nephrologists, with hospital discharge review

## Monitoring trends over time

- Measuring change in incidence compared to 1996-1998 baseline
- Use negative binomial regression model to account for:
  - Increase in number of participating sites
  - Site-to-site variation in incidence

## **Summary of 2006 data**

#### **Declines:**

- Campylobacter
- Listeria
- Shigella
- Yersinia

#### Little change:

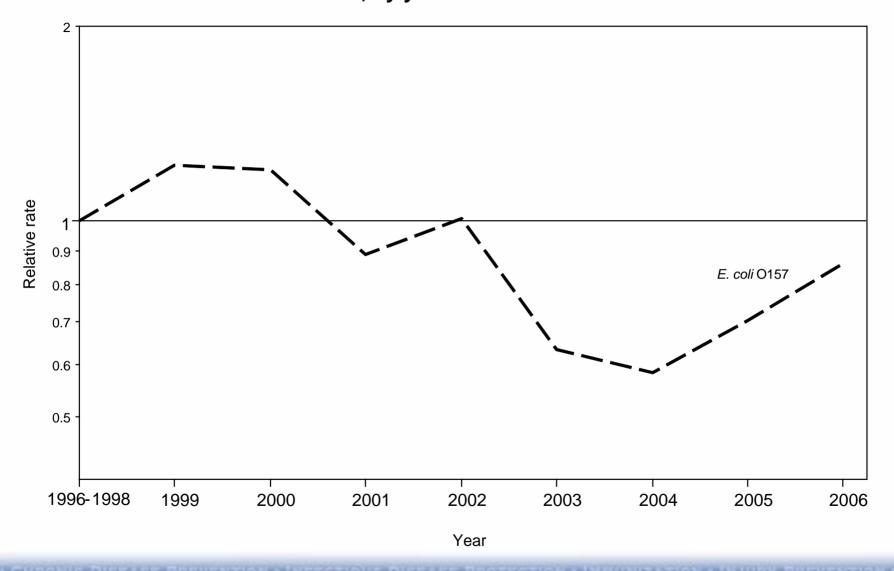
- Salmonella
- E. coli O157

#### Increase:

Vibrio

## Shiga toxin producing Escherichia coli 0157

Relative rates compared with 1996—1998 baseline period of laboratory-diagnosed cases of infection with *E. coli* O157, by year



#### Trend in E. coli 0157

- Decline in *E. coli* O157 infections 2003-2004, not sustained 2005-2006
  - Compared to 1996-1998 baseline, E. coli O157 not statistically significantly different in 2006
  - Decline 14% (95% CI: 5% increase to 30% decrease)
- Similar trend in FSIS data on E. coli O157 contamination of ground beef
  - Decline 2003-2004, stable 2004-2006

## **Healthy People 2010 Objectives**

- Objective: 1.0 case/100,000 persons
  - 2004: 0.90 cases/100,000 persons
  - 2005: 1.05 cases/100,000 persons
  - 2006: 1.31 cases/100,000 persons

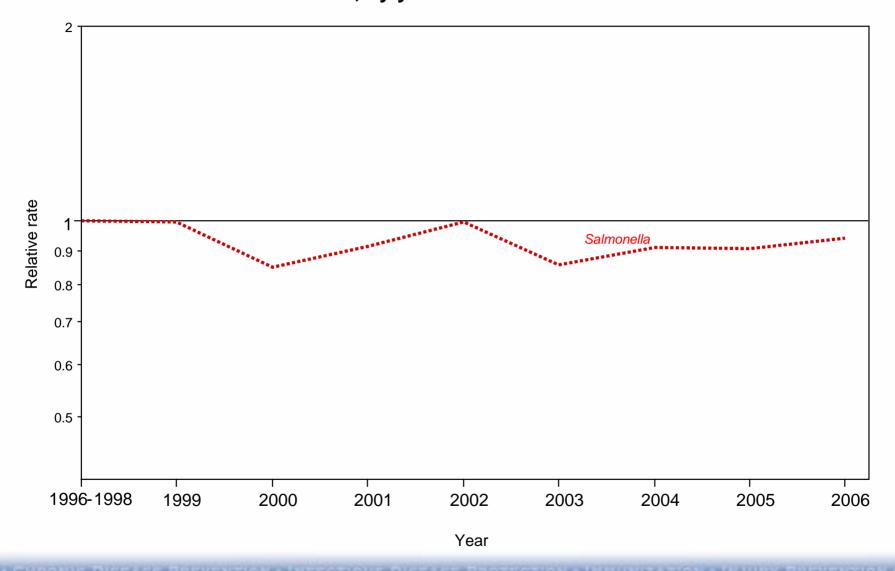
## Outbreak-Associated *E. coli* O157 Infections

Year	All <i>E. coli</i> O157	Outbreak- associated	Outbreak- associated (%)
2004	402	36	9
2005	473	107	23
2006	590	88	15

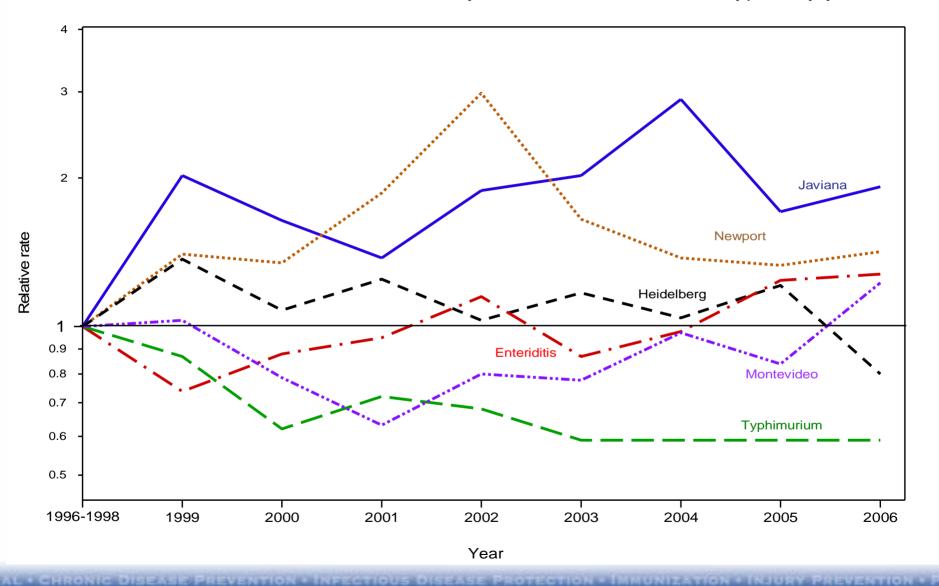
- Three large, produce-associated multistate outbreaks in 2006
  - Bagged fresh spinach
  - Lettuce in two fast-food chains

#### Salmonella

## Relative rates compared with 1996—1998 baseline period of laboratory-diagnosed cases of infection with *Salmonella*, by year



**Figure 2.** Relative rates compared with 1996–1998 baseline period of laboratory-diagnosed cases of infection with the six most commonly isolated *Salmonella* serotypes, by year



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#### Trends in Salmonella

- Compared to 1996-1998 baseline, Salmonella not statistically significantly different in 2006
  - Only the incidence of S. Typhimurium decreased, and most of that decrease was prior to 2000
- FSIS data shows increase in frequency of Salmonella (particularly SE) in chicken-broiler carcasses from 2000-2005
  - 2006 FSIS initiative to reduce Salmonella in poultry and other meat

## **Healthy People 2010 Objectives**

- Objective: 6.80 cases/100,000 persons
  - 2004: 14.59 cases/100,000 persons
  - 2005: 14.47 cases/100,000 persons
  - 2006: 14.81 cases/100,000 persons

#### Outbreak-Associated Salmonella Infections

Year	All Salmonella	Outbreak- associated	Percentage outbreak- associated
2004	6,498	352	5.4
2005	6,505	296	4.6
2006	6,655	404	6.1

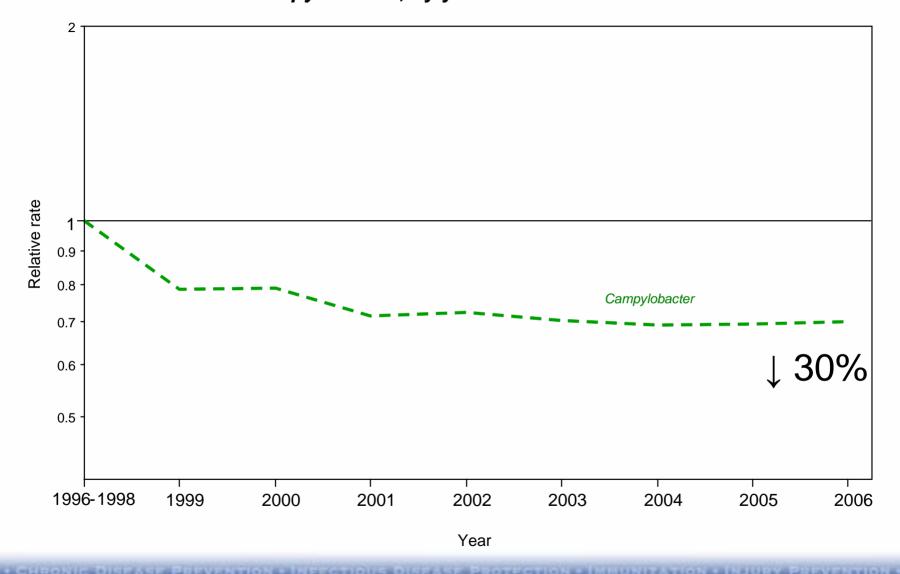
- Two large, tomato-associated multistate outbreaks in 2006
  - S. Newport
  - S. Typhimurium

## Campylobacter

Listeria

**Vibrio** 

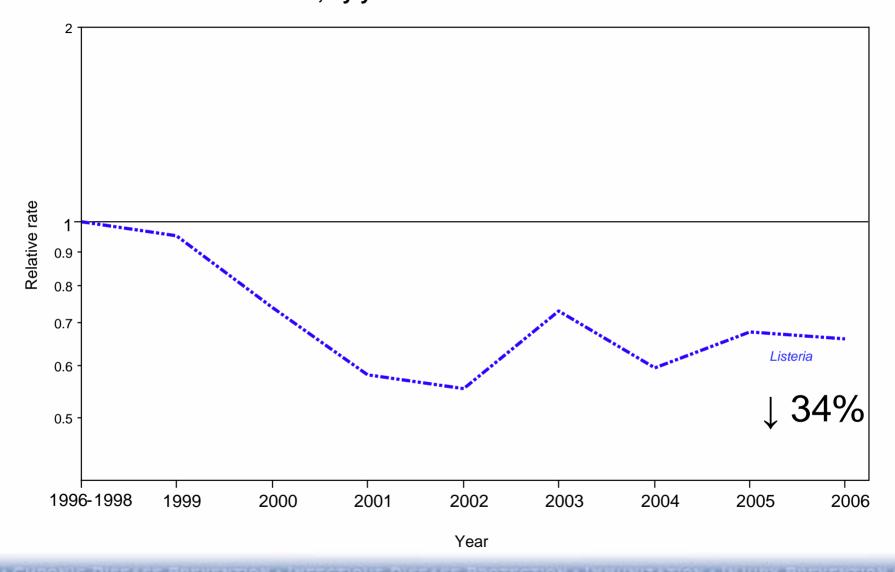
#### Relative rates compared with 1996—1998 baseline period of laboratory-diagnosed cases of infection with *Campylobacter*, by year



## Trend in Campylobacter

- Decline in Campylobacter infections in 2006 similar to decline in 2005
- HP 2010 Objective: 12.30 cases/100,000 persons
  - 2006: 12.71 cases/100,000 persons

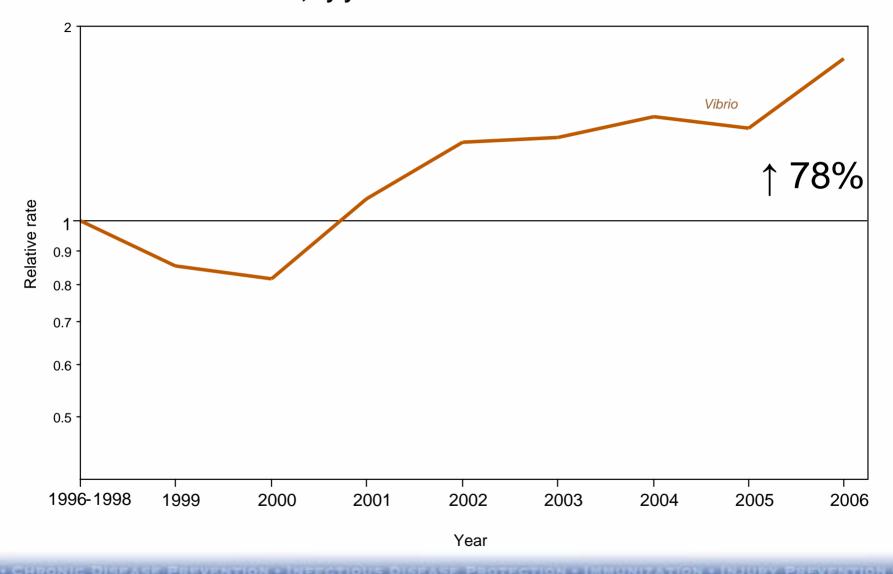
Relative rates compared with 1996—1998 baseline period of laboratory-diagnosed cases of infection with *Listeria*, by year



#### Trend in Listeria

- Decline in Listeria infections in 2006 same as decline in 2005
- HP 2005 Objective: 2.5 cases/1,000,000 persons
  - 2006: 3.1 cases/1,000,000 persons

## Relative rates compared with 1996—1998 baseline period of laboratory-diagnosed cases of infection with *Vibrio*, by year



#### Trend in Vibrio

- Continued increase in Vibrio infections
- Additional efforts are understand trends in Vibrio infections
  - Examining national data (COVIS)
  - Linking FoodNet and COVIS data

## **Summary of FoodNet Trends**

- Incidence of Campylobacter and Listeria has declined
- Little change in incidence of E. coli O157 and Salmonella
- Vibrio infections have increased
- Further measures are needed to prevent foodborne illness and meet Healthy People 2010 Objectives

## FoodNet provides

- Stable surveillance for a variety of pathogens and syndromes
  - Report card on the food safety system of the U.S., used by public health, regulatory agencies and industry
- Critical data for updating overall burden estimates
- Platform for attributing burden to specific foods
- Mechanism for rapid institution of surveillance of new and emerging enteric pathogens





## Thank you!

http://www.cdc.gov/foodnet

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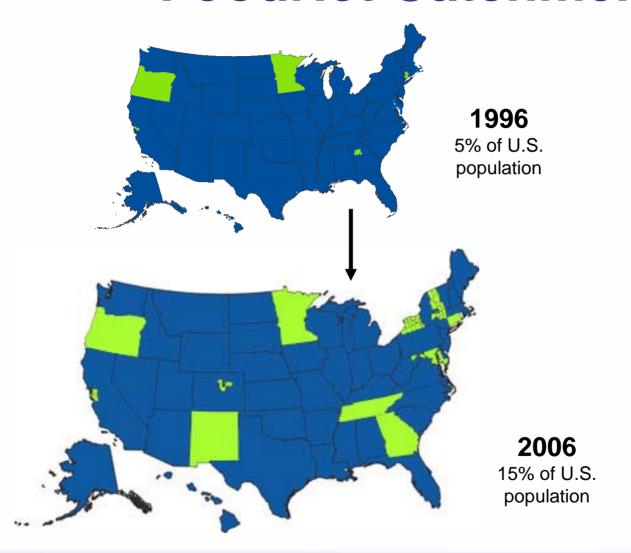
### The E. coli O157 Story

- Coordinated efforts by regulators and industry have been effective in reducing contamination and illness related to ground beef
- Need to better understand other factors associated with E. coli O157 infection

#### **Burden of illness estimates**

- Revising estimate overall burden of foodborne disease
- Plan to estimate
  - Cost and economic impact
  - Disability Adjusted Life Years (DALYs)

#### **FoodNet Catchment Area**



Year	Population (millions)
1996	14.3
1997	16.1
1998	20.7
1999	25.9
2000	30.5
2001	64.1
2002	38.0
2003	41.5
2004	44.1
2005	44.9
2006	44.9